

Social and Other Interests of Women

SOCIETY

Miss Ruth Voedisch, daughter of Mr. and Mrs. George H. Voedisch, 1137 Portage av., entertained 15 of her girl friends Saturday afternoon in celebration of her 13th birthday anniversary. The afternoon was spent very pleasantly with games, music and contests. Favors in the latter were awarded. The Misses Virginia Hull, Esther Romine and Mildred Hardy. At 5 o'clock dainty refreshments were served. Miss Ruth was presented with a number of pretty remembrances by her friends.

Announcement of the marriage of Miss Emma Wagner and Victor A. Dunnuck, both well known in the city, comes as a surprise to their many friends. The marriage took place several weeks ago at Warsaw, Ind. It was the intention of Mr. and Mrs. Dunnuck to keep the matter a secret until after their establishment in their new home. They will be home to their friends on E. Dayton st. after next week.

Invitations have been received in the city to attend the inauguration ceremonies of Martin G. Brumbaugh as governor of Pennsylvania, to take place at noon Tuesday, Jan. 19, at Harrisburg. Among the recipients is Mrs. G. W. Phillips, 710 Columbia st. Mrs. Phillips was a schoolmate of Mr. Brumbaugh, having attended school with him at Juniata college, Huntingdon, Pa., in 1881.

Mr. and Mrs. S. O. Engel, 126 E. Bronson st., will entertain at 1 o'clock luncheon today in honor of Miss Bertha Glaser, 239 S. Chapin st., and Otto Engel of Chicago, who will be married this evening. Covers will be placed for 16 guests at a table attractively arranged with ferns and bride's roses. Out of town guests will be J. Engel, Mr. and Mrs. Ralph Rosenborg and Will Cleary of Chicago, Mr. and Mrs. M. Krueger and Mr. and Mrs. M. Shon of Michigan City.

Miss Mary Masson of Elkhart was delightfully entertained Saturday evening at a 6 o'clock dinner at the Lexington tea rooms. Guests included the Misses Hazel Hartzog, Laura Wirth, Ida Domke, Garnetta Domke, Jennie Davis, Agnes Johnson, Kate Buckley, Caryl Clark, Pearl Culver, Helma Norlander, Vivian Jerome, Grace Staffey, Edna Packer and Miss Mountain. Miss Masson will be married to D. Tyler of New York in the near future.

With promise of being one of the most charming social features of the city, a series of five tea dances is being arranged by Frank Faulkner, manager of the Oliver hotel. The dances will be given every week from 4 o'clock to 8 in the dance room, the former main dining room. Two orchestras will be provided for each affair, a dance and a cabaret orchestra. Jack Coker will give exhibitions of the new steps and will also instruct. Refreshments will be served.

Invitations have been issued by South Bend lodge No. 234, F. and M. for its annual reception to be held Wednesday evening, Jan. 27, at 8 o'clock in Place hall. It will be informal.

Mrs. Virgil A. Gandy, 1625 Witter av., was pleasantly surprised Friday evening by a number of her friends. The evening was spent at card tables and musical selections were rendered by a number of the guests. Devere Witmer gave several violin solos and Miss Amy Gandy played the piano. The favors at cards went to Mrs. Gust Miller, James Webb, Mrs. Ruth Leggett, Floyd Thomas and Miss Bell Stewart. The evening closed with presenting to Mrs. Gandy several pieces of cut glass, Miss Ethel Maggart making the presentation. Dainty refreshments were served.

The Excelsior club was entertained Friday evening at the home of Miss Ada Drullner on W. Lasalle av. The evening was spent with games and music following the regular business session. Mrs. Ida Williams sang. Dainty refreshments were served by the hostess. The club will meet in two weeks with Miss Ida Kurchal, 749 Harrison av.

TRY NEWS-TIMES WANT AD

KINNEY'S



HALF-YEAR SHOE SALE

Shoe Investment Time—Everybody Can Save!

Customers have never responded in greater numbers; never been so quick to show their appreciation of the unusual values.

It's the January movement that clears our stock and makes friends.

See Windows for Prices.

KINNEY'S
BIG 98c AND \$1.98 SHOE STORE
116-122 E. Wayne St.

Babies of South Bend Homes—No. 42



MARIAN VAUGHN, DAUGHTER OF MR. AND MRS. DAVID R. VAUGHN, JR., 115 FRANKLIN PLACE.

Announcements

The Tuesday club will meet Monday instead of Tuesday at the home of Mrs. J. F. Rennoe, 2103 Portage av. The St. Joseph Hospital Aid society will meet Monday afternoon in St. Joseph's hall.

The Monday Afternoon Sewing club will meet this week at the home of Mrs. Eli F. Seebirt, 507 N. St. Joseph st.

PERSONALS

Mrs. Frank East of Three Rivers, Mich., is visiting with her parents, Mr. and Mrs. James Claunch, 723 E. LaSalle av.

Mrs. L. E. Peck of Buchanan, Mich., spent Saturday in South Bend.

Miss Bertha Weaver of Niles, Mich., was a visitor in the city Saturday.

Mrs. Samuel Kline and daughter Marguerite, 831 Vista av., left Saturday for Decatur, Ill., where they will spend four weeks at the home of Mrs. Kline's sister, Mrs. S. T. Long.

Miss Marguerite Krause, 509 E. Coffey av., left for Chicago this morning for a short visit with relatives.

Edward Johnson of Chicago is visiting at the home of Mrs. Nellie Remond, 1014 E. LaSalle av.

Miss Ida Verne Edell of St. Paul, Minn., is visiting her grand parents, Mr. and Mrs. John Elliott, 833 Forest av.

DEATHS.

JOHN SIGERFOOSE.
John Sigerfoose, 618 Euclid av., said to have been the oldest man in South Bend who was born in the city, died Friday afternoon after an illness of three weeks due to complications. Mr. Sigerfoose was 78 years old. He was born in this city June 29, 1836. For a long time he lived in Elkhart county. Twenty-six years ago he came back to South Bend and has lived here since.

He is survived by the following children: Mrs. Mary S. Robinson, Mrs. Charles M. Sigerfoose, Mrs. Lida Steinborger, all of South Bend; Gordon Sigerfoose, Toledo, Ohio; Mrs. Anna J. Kenner, Logansport. Two brothers also survive, Andrew Sigerfoose, Goshen, and Johnathan Sigerfoose of Elkhart.

Funeral services will be held Sunday afternoon at 2:30 o'clock from the residence, Rev. H. B. Hostetter officiating.

FUNERALS.

JOHN T. ROBERTSON.
John T. Robertson, infant son of Mr. and Mrs. Norman T. Robertson, 735 Portage av., died Thursday evening at 10 o'clock. He was one year, two months and 14 days old. The funeral will be held Saturday afternoon.

NEW STORE IS OPENED

Straus Company Handles Ladies' Ready-to-Wear.

With the opening of the Straus clothing store on S. Michigan st. Friday afternoon, South Bend can say that it now has one of the largest, if not the largest women's ready-to-wear clothing stores in northern Indiana. It is fully equipped with ready-to-wear for women. The clothing department occupies the entire ground floor of the old Sailer Brothers building and the second floor is being remodeled and in the early spring will be opened with a large stock of ladies' coats and spring suits. The opening of the store proved to be very successful according to the report given by M. Greenberg, of Jacksonville, Ill., the manager.

TRY NEWS-TIMES WANT AD

Avoid Monotony In Winter Desserts

Variety is Keystone to "Dietetic Happiness"—A Few Helps.

Variety is the keystone to dietetic happiness. There are a few mortals, perhaps, who really prefer a monotonous repetition of a few simple foods on the table. But most men and women, too, like variety.

The winter desserts in the simply-run household are all too prone to become monotonous. The ordinary cook, without much imagination finds that certain desserts are successful and she repeats them again and again until they have lost all power to attract praise, and finally to tempt the appetite. Her task would really be pleasanter if she had a more varied list of winter desserts at her command, and the task of the persons she cooks for, in eating the products of her hands, would be far pleasanter, too.

Summer, with its wealth of fresh fruit to choose from, and the demand of the ordinary household for frozen sweets two or three times each week, is the easiest time of year to plan a varied menu. Winter is the hardest. There are oranges and grapefruit, apples, bananas and hard grapes. That is about all in the way of fresh fruit that most of us have to choose from. And breakfast, with its insistent call for fresh fruit, and luncheon to be thought of, reduce the number of times when these fruits can be used for dinner.

Following are some suggestions for desserts made without fruit—save sometimes a little jam or jelly—and without the aid of a freezer; desserts that are at the same time dainty and tempting to the appetite, and not difficult for the cook to make.

ALMOND BLANC MANGE.
Mix a quarter of a cup of cornstarch with enough cold milk to make it smooth, and add to a quart of hot milk. Cook, stirring constantly, in a double boiler, until the cornstarch is thoroughly cooked—until the raw, starchy taste is gone. Then add the yolks of three eggs, beaten until creamy, with a quarter of a cupful of sugar, and remove from the fire in two minutes. Cool a little and add half a pound of almonds that have been finely chopped fine, a teaspoonful of vanilla and the whites of three eggs beaten stiff. Mold and serve with this egg sauce.

EGG SAUCE.
Beat the yolks of three eggs until they are thick and creamy and then fold in the whites, beaten stiff. Add sugar to taste and a little port or sherry or vanilla for flavoring.

CUSTARD CHARLOTTE RUSSE.
Make or buy an oblong sponge cake and cut off the top. Remove the inside—it can be used later for a cabinet pudding—and fill the cavity with a thick custard. Put back the top and spread with currant or quince jelly and then cover with whipped cream. The same charlotte can be made in individual dishes in this way: Put a small sponge cake in each dessert dish and pour custard around it. On each little cake put some jelly, and pile a tablespoonful of whipped cream on that.

CARAMEL BAVARIAN CREAM.
Brown two tablespoonfuls of sugar in a saucepan and add a pint of cream and the grated rind of two lemons. Simmer until the browned sugar is dissolved. Beat the yolks of eight eggs with as many tablespoonfuls of cream as you add to the saucepan. When thick, add a package of gelatin, dissolved in a little water. Remove from the fire and when cool fold in a pint of cream whipped solid. Mold and chill.

CREAM TAPIOCA.
Cook three tablespoonfuls of tapioca which have been soaked overnight in cold water in a quart of milk in a double boiler. Beat the yolks of four eggs with a scant cupful of sugar, add to the tapioca, cook for 10 minutes and take from the fire. Add a teaspoonful of vanilla, a pinch of cream tartar and beat again, and then spread over the pudding. Brown slowly and do not put immediately into a cold or drafty place. The careful baking, cream tartar and the gradual cooling do much to keep the meringue puffed and high.

RUBBER INDUSTRY SPEAKER'S TOPIC

Various Processes of Manufacture Explained by Wm. Bradley of Mishawaka.

"The American Rubber Industry" relating the history of the preparation and the various steps that are required before the raw material is ready for use was discussed by William Bradley of the Mishawaka Woollen Mills in the Lexington tea room of the J. M. S. building last night at a meeting of the St. Joseph Chemists' club.

He told of the importance of the industry and gave a brief description of the processes of regenerating the rubber and showed samples of the rubber in the different stages.

"The best rubber," he said, "must not be pure but a mixture of filler in it to give it the wearing quality. Pure rubber would be valueless. Rubber for tires and rubber boots must have a great amount of filler mixed with the pure rubber to give it the necessary strength."

Plans were made for the following meetings to be held each month when every day problems of life will be taken up. The important topics will be on health and sanitation, although the discussion will be open for any topic along that line.

BIRTHS.
Born to Mr. and Mrs. Warren T. Davies 840 E. 51st st., Chicago, a son, Jan. 15.

Off with the Old, and on with the New

First Glimpse of the New Season Styles

Monday marks the coming of spring styles at Ellsworth's—this first showing is an unfailing sign that spring styles are the vogue—new suits, new dresses, new blouses, new millinery, new goods all around the store.

No consideration of suits and dresses for spring—garments that show the belted, pocket and various other effects—is complete without the placing of emphasis on the new wide skirts. These assume varied forms—circular cut, straight pleated and gathered and flounced.

The bodice, for the present and for the immediate future, will continue scanty. Sleeves will continue long and will gradually increase in fullness. The waist line will be more clearly indicated and frequently will be higher than normal.

Neck-dressings will be high and close and also low and free. The new tendencies will gradually lead to a broadening of the shoulders with epaulettes and sleeve-caps.

New Blouses that plainly show the style tendencies of the spring season are here. Chiffon blouses and lace blouses and combination effects. Both high and low neck effects.

Millinery for the South—The new small hats of both silk and straw are here—the new straws with silk facings—also the American made, Filipino, braid hat.



The New Wide Skirt.

It is the consensus of opinion that the new full skirt should not be round and hoop-like, but should show greater fullness at the sides than in front or at the back, thereby revealing to a considerable extent the natural figure-line.

In variation of this idea of proper distribution of skirt fullness the designer often arrives at an uneven hem, and Fashion endorses this idea.

The Ellsworth Store
"THE BRIGHTEST SPOT IN TOWN"

NOTED ORGANIST COMES TO CITY

Prof. E. D. Lloyd of Utica, N. Y., Accepts Position at First Methodist—Is a Native of Wales.

After a vacancy of several weeks, the position of organist at the First Methodist church will be filled today by Prof. E. D. Lloyd, late of Utica, N. Y. Prof. Lloyd performed at the regular services last Sunday which resulted in his signing of a contract with the church board for the permanent occupation of the office. His services were secured through the efforts of



PROF. E. D. LLOYD.

the musical committee of the church, composed of A. G. Rumpf, W. P. Taylor and Dr. F. D. Hager.

Prof. Lloyd is a native of Wales and until a short time ago, occupied studios in London, Eng., where he taught organ, piano and voice. Many of his pupils have achieved considerable note in the music world, a concerto pupil taking second prize at the great Cooke open scholarship contest in London in June of last year, out of more than 150 candidates. A tenor pupil was awarded an open scholarship at the Royal College of Music, London, in February, 1914.

Before coming to America, Prof. Lloyd occupied such prominent positions as organist Charing Cross Road Presbyterian church, London; organist and choirmaster Bethesda church, North Wales; director of music at the Bethesda and Holyhead high schools; director of the Bangor Philharmonic society; the Bethesda Choral union and the Penryn male voice choir. As a teacher of voice, Prof. Lloyd

John McCormack the famous Irish tenor

is singing that stirring marching song

"It's a Long, Long Way to Tipperary"

in our Victrola Department.

The demand for this record has been tremendous. We have just received another shipment of them. Come in and hear this famous war song. We will gladly play it for you.

George H. Wheelock & Company

Victrola Department.

has established an enviable reputation and his work as organist has been exceptionally fine, achieving success in his American residence as well as his London career. He is also a composer of note, many of his arrangements occupying first rank with the instrumental compositions of both continents. His songs and anthems are particularly popular. Before his removal to Utica, he maintained a studio in Detroit, Mich., where he gave lessons in voice culture, organ, piano, solo singing, harmony, composition and theory.

As a testimonial to his remarkable ability and standing in the Welsh music world, Prof. Lloyd was recently chosen one of the adjudicators of music at the International Exposition Eisteddfod to be held in San Francisco the latter part of next July. The eisteddfod is planned on perhaps the largest scale in the history of the institution in any country. It will be the great music feature of the San Francisco exposition and is to have an international character. Men prominent in music, literature and art have been invited to participate in the program, and prizes aggregating to \$20,000 are to be awarded.

TRY NEWS-TIMES WANT AD

Come to use for your shoes.

Union Shoe Co.

Sale Closes Saturday the 23rd.

Clauer's Red Tag Sale

We have over 1,000 articles in stock, each marked with a RED TAG, and everyone a GENUINE BARGAIN. There is a big saving in these prices and every article is of the best QUALITY and bears our GUARANTEE. Avail yourself of this opportunity to purchase your gifts for future occasions. Special Discounts on all lines.

CLAUER'S
3-Floor Jewelry Store.